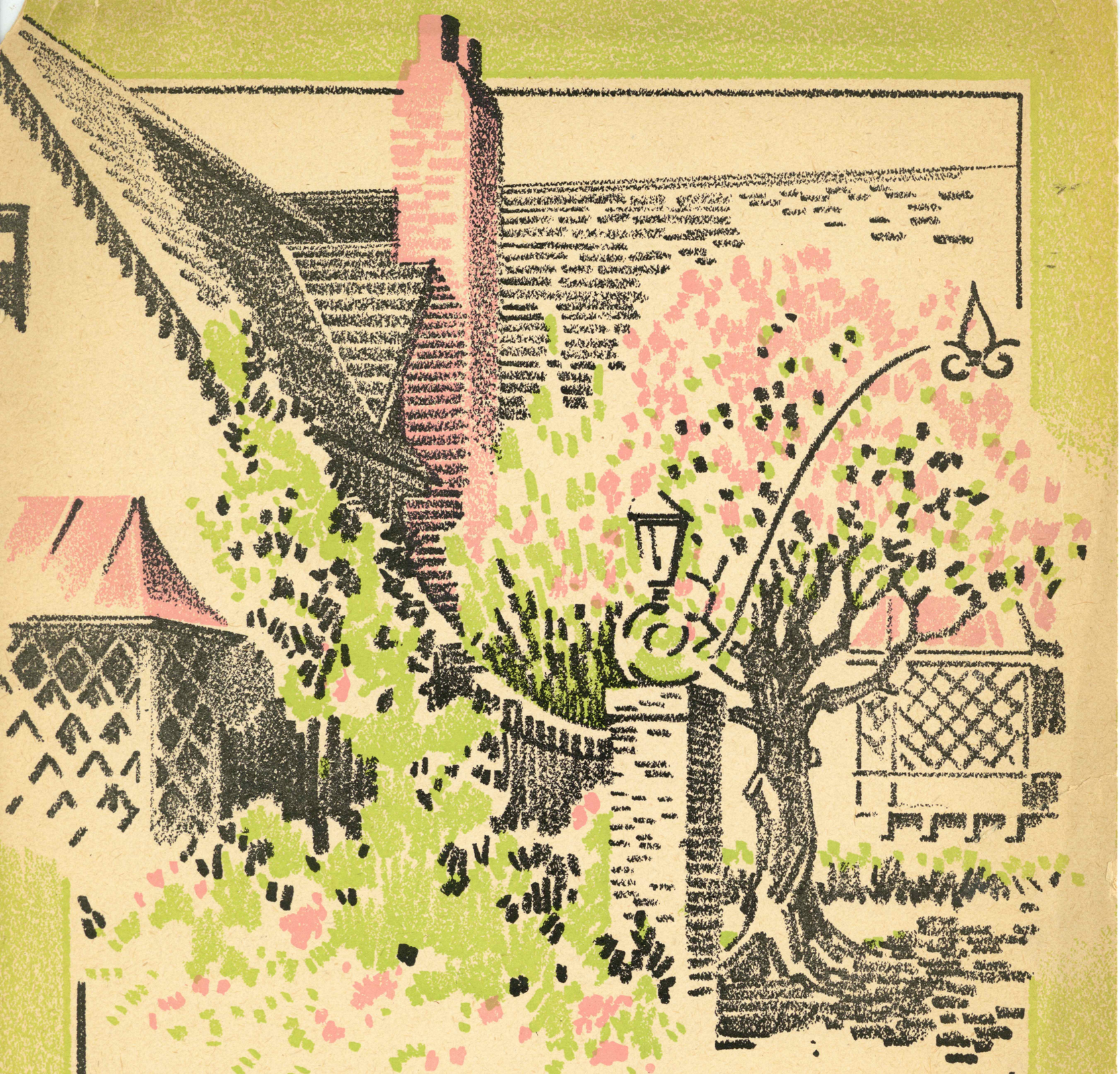

Martin's

The Finest in Foods

TODAY'S COCKTAIL SUGGESTION

BACARDI COCKTAIL **58**

Club Dinners

Served from 5:30 P. M. until 9:30 P. M.

Tuesday, June 12, 1945

Fresh Jumbo Shrimp Cocktail — Prune Juice — Fruit Cocktail Supreme — Apple Juice

Bismarck Herring — Caviar Canape — Chilled Tomato Juice — Grapefruit Juice

Pineapple Juice

Cream of Spinach Soup — Clear Beef Consomme — Martin's Vegetable Soup

Hearts of Celery — Rose Radishes — Green Onions

	Complete Dinner	A la Carte
French Fried Filet of Flounder Golden Brown with Sauce Remoulade	1.50	1.25
Broiled Fresh Halibut Steak, Nicoise Boneless, Topped with Anchovy, Olives and Butter	1.50	1.25
Broiled Lake Superior Trout, Lemon Butter Center Cuts of Boneless Lake Trout	1.50	1.25
Pompano Saute Amandine Boneless, Saute in Butter with Fried Almonds	2.00	1.75
Scrambled Eggs, Virginia Country Fresh Eggs, Fried in Butter with Curls of Bacon	1.10	95
Martin's Special Broiled Sirloin Steak To your order with Mushrooms and Butter	2.50	2.25
Grilled Sirloin Butt Steak With Broiled Mushrooms and Sauce Bordelaise	1.75	1.50
★Roast Prime Rib of Beef au Jus Served with its own Juice	1.85	1.60
Grilled Chopped Beef Tenderloin Steak Made from Delicious Tenderloins, Topped with Fresh Mushroom Sauce	1.65	1.40
Broiled Spring Lamb Chops, Seckel Choice Lamb to your order with Spiced Pear	1.75	1.50
Special: Health Fruit Salad on Crisp Lettuce, Peach, Pear, Plum with Wisconsin Cottage Cheese Salad, French Dressing	1.50	1.25

Buttered String Beans or New Carrots

Cream Whipped or French Fried Potatoes

French Slaw Salad with French Dressing

Assorted Pies — Pineapple or Chocolate Sundae — Grapefruit 10c. extra

Plum Compote — Jello with Cream — Layer Cake — Coffee Cake

American, Swiss or Liederkranz Cheese with Crackers — Vanilla Ice Cream

Coffee — **Tea** — **Milk** — Buttermilk

We Serve Grade "A" Milk and Cream only — Bread or Rolls and Butter Included — **33**

★ Indicates Dishes Ready to Serve

All prices are our ceiling prices, or below. By OPA regulation, our ceilings are based on our highest prices from April 4th to 10th, 1943. Our menus or price lists for that week are available for your inspection.

PRIVATE DINING ROOM FOR PARTIES — INQUIRE FOR RESERVATIONS

WE REGRET WE CANNOT BE RESPONSIBLE FOR PERSONAL PROPERTY

Prepared to Your Order

To Whet Your Appetite

Blue Points on Half Shell 75 — Imported Sardines 75 — Crabmeat Cocktail 75 — Assorted Hors-d'Oeuvres 1.00
Shrimp Cocktail 55 — Lobster Cocktail 1.00 — Bismarck Herring 45 — Fruit Cocktail 40
Anchovy Canape 75 — Caviar Canape 80 — Tomato Juice 15 — Orange Juice 25
Ripe Olives 35 — Stuffed Olives 35 — Half Grapefruit 25 — Hearts of Celery 30

Soups as Mother makes it

Cream of Spinach Soup, Cup 25; Bowl 35 — Clear Beef Consomme, Cup 25; Bowl 35
Martin's Fresh Vegetable Soup, Cup 25; Bowl 35 — Onion Soup au Gratin 60
Clam Broth 40 — Cream of Tomato 40 — Chicken Broth 30

We are Famed for our Seafood

Fried Jumbo Scallops, Tartar Sauce 1.00 — Broiled Fresh Whitefish, Maitre d'Hotel 1.10
Crabmeat Saute, Delmonico or a la Martin's 1.50
Fried Fresh Filets of Lemon Sole, Tartar Sauce 95 — Broiled Native Lake Trout, Lemon Butter 1.25

Chops, Steaks and Specialties to your Taste

Poached Eggs on Toast 50 — Ham and Eggs 75 — Two Eggs, Boiled, Fried or Scrambled with Toast 40
Braised Calf's Sweetbreads on Toast 1.25 — Salisbury Steak 1.00
Broiled Chicken (half) 1.25 — Sirloin Steak (per person) 2.25 — Welsh Rarebit 75
Broiled Lobster Tail, Drawn Butter 1.40 — Crabmeat Saute, Delmonico or a la Martin's 1.50
Broiled Sugar-cured Ham Steak 1.50 — Chicken a la King 1.50 — Golden Buck 90
Broiled Lean Loin Pork Chops on Toast 1.10 — Calf's Liver and Bacon 1.20 — Bacon and Eggs 75

Cold Meats That You Enjoy

Sliced Chicken with Asparagus 1.50 — Assorted Choice Meats 1.25
Baked Ham and Chicken 1.25 — Assorted Sausages, American Cheese 85 — Corned Beef, Potato Salad 1.10

Garden Vegetables and Potatoes

New Spinach with Boiled Egg 35 — New Peas 25 — New String Beans in Butter 25
Lima Beans 25 — Stewed Fresh Tomatoes 25 — Asparagus 45
New Boiled 15 — American Fried 25 — Cottage Fried 40 — Hashed in Cream 40
Au Gratin 35 — Lyonnaise 25 — French Fried 20 — Hashed Browned 25

Martin's Sandwiches are a Delight

Assorted Finger Sandwiches 55 — Imported Sardines 75 — American Cheese 35 — Fried Ham 50
Corned Beef 50; Hot 75 — Roast Turkey 1.00; Hot 1.10 — Tongue 65 — Hot Roast Beef 1.00 — Ham 60
Ham and Egg 55 — Club 1.00 — Chicken 80 — Chicken Salad 90 — Lettuce and Tomato 50
Swiss Cheese 40 — Cream Cheese 35 — Sirloin Steak 1.50
Beef Tenderloin Steak 1.50 — Chopped Sirloin Steak 75

Crisp Salads are Healthful

Shrimp 1.00 — Lobster 1.50 — Tunafish 1.25 — Combination 65 — Lettuce and Tomato 45
Hearts of Lettuce 40 — Sliced Tomatoes 45 — Fresh Vegetable 85 — Crabmeat 1.25
Chef's Special Salad Bowl du Jour 80 — Red Salmon 85 — Fresh Fruit 70 — Chicken 1.00

Cheese and Desserts to Complete a Delicious Dinner

Special Cottage Cheese with Chives 25 — Wisconsin 30 — Philadelphia Cream 30 — Old English 40
American 30 — Roquefort, Liederkranz, Camembert, Brie or Swiss Cheese 40
Vanilla Ice Cream 20 — Home-made Apple Strudel 15 — All Sundaes 25
Pies, per cut 15 — Preserved Green Gage or Blue Plums 25 — Peaches, Pears or Pineapple in Syrup 25
Orange Sherbet 15 — Rainbow or Walnut Parfait 30 — Half Grapefruit 20

Beverages

Coffee, Cup 10 — Hot Chocolate 15 — Half and Half 25 — Tea 15
Iced Coffee 15 — Grade "A" Milk, per bottle 15 — Buttermilk, per bottle 15

From the Bar

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ENJOY A GLASS OF WINE WITH YOUR DINNER

Port or Sherry, Domestic . . . . 30 — Imported Wines . . . . . 50 to 60

COCKTAILS

Martini	55	Manhattan	50
Martini, Seagrams Ancient Bottle	60	Bacardi	55
Bronx	55	Orange Blossom	50
Daiquiri	55	Old Fashioned	50
Side Car	60	Alexander with Gin	65
Stinger	60	Alexander with Brandy	80

FIZZES

Gin	55	Silver	55
Sloe Gin	50		

MIXED DRINKS

Tom Collins	55	Whiskey Sour	45
Gin Rickey	50	Sloe Gin Rickey	50

HIGHBALLS

Martin's Private Stock . . . . . 35 — Bonded Bourbon 50-55

WHISKIES AND BRANDIES

King William	50	Canadian Club	55
Black and White	50	Seagrams V. O.	55
Dewar's White Label	50	Schenley Reserve	45
Johnnie Walker, Black Label	55	Old Overholt Rye	50
Haig & Haig Pinch Bottle	55	Borges V. O., 20 yrs. Pony	60 75
Cutty Sark	55	Martell ★★★ Pony	60 75
Old Parr	60	Hennessy ★★★ Pony	60 75

CORDIALS

Benedictine	65	Cointreau	65
Apricot	60	Creme de Cacao	60
Blackberry	60	Creme de Menthe	60
Grand Marnier	65	Kummel	60

BOTTLED BEER AND ALE

	Bot.		Bot.	Spl.
Pabst Blue Ribbon	25	Ballantine's Ale	30	
Schlitz	25	Drewrys Old Stock Ale	35	
Budweiser	25	Bass' Ale, Imported	70	40
Blatz	25	Guinness Stout, Imported	70	40
Van Merritt	35	Coca-Cola	Bottle	15
Gold Crown	25	Root Beer	8 oz.	15

For a Complete Wine and Liquor List ask the Waiter in Attendance

To the above prices is added an amount equivalent to the April 1st increase in the excise tax of liquor, wines and beer.